

OLD BARBER HOUSE

Discover new world comfort amidst the splendor and serenity of old world charm. Built in 1862, just west of Toronto, in the quaint village of Streetsville, lies the historical Old Barber House.

This gorgeous Victorian mansion has been a host to many great events over the years, and is the perfect setting for weddings, meetings and corporate events.

We are proud to offer seven elegantly appointed intimate dining rooms and 146 years of history surround you as you enjoy only the freshest of foods and finest of wines.

Our menus have been created to accommodate any sort of event, from a sit down to a cocktail reception. Traditional favorites and interesting culinary dishes, we can please all.

In addition to our culinary flare treat your guests to our extensive wine cellar, hand selected by our well-versed wine director.

Together with our expertise we can choose the perfect wine for your celebration.

- 5 meeting rooms
- Over 11000 square feet of meeting space
- Audio/video equipment
- High speed internet access
- Free Parking
- Over 2 acres of manicured grounds
- 146 years of history

Lunch Menu

First Course

Swiss onion

Caramelized brandy onion, red wine, crouton and topped with emental Swiss cheese. | 9

Soup of the Day

Ask your server. | 7

Shrimp Cocktail

Black tiger shrimp served with a traditional cocktail sauce. | 20

Crab Cakes

Dungeness crab served with sauce calypso. | 18

Escargots

Garlic, herbs, white wine, sautéed mushrooms, parmesan cheese. | 12

Baked Brie Cheese

Wrapped with philo pastry served with seasonal berry compote. | 15

Coconut Shrimp

Jumbo tiger shrimp with coconut batter served with a sweet spicy sauce | 22

Calamari

Tzaziki sauce | 13

House Salad

Baby field greens, reduced balsamic vinegar and extra virgin olive oil. | 8

Caesar Salad

House made dressing, romaine hearts, croutons, bacon and shaved parmesan. | 9

Macedonian Salad

Tomato, kalamata olive, cucumber, feta cheese with wine vinaigrette.

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Main Course

Fettuccelli

Ontario wild mushroom, basil, velvety cream sauce, | 16

Rigatoni Bolognese

tomato sauce, ground beef, baked with aged cheddar and parmesan | 17

Gnocchi

A la vodka with bacon sauce rose | 17

Linguine Pescatore

Jumbo shrimp, scallops pesto | 22

Chicken Supreme

Sweet and spicy glaze | 17

Atlantic Salmon

nut crusted honey truffel | 17

Fresh Fish of The Day

ask your server market

Manhattan Steak

6oz. served red wine demi | 21

Liver and Onions

Provimi calves liver served with sautéed onions and crispy bacon demi | 18

Steak Sandwich

Grilled and served with frites | 17

New York Steak

8 oz. grilled to your liking | 30

Filet Mignon

8oz. grilled to your liking | 37

Ribeye Steak

12oz. grilled to your liking | 33

Lunch Menus

Old Meadowvale **\$33.95 per person**

Soup of the Day or Caesar salad Mixed greens, balsamic vinaigrette

Choice of

Supreme of Chicken sweet and spicy glaze

Salmon nut crusted honey truffle

Vegetarian medley of vegetables on top of rice pilaf

Dessert

Coffee/Tea

Streetsville **\$38.95 per person**

Choice of Soup prepared daily or Caesar salad traditionally or a Mixed Greens with balsamic vinaigrette.

Choice of

Supreme of Chicken mushroom sauce

Manhattan Strip served with red wine demi

Salmon nut crusted honey truffle

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

Dessert

Coffee/Tea

Mississauga **\$44.95 per person**

Soup prepared daily or Mixed Greens balsamic vinaigrette or Caesar salad with traditional dressing

Choice of

Chicken Supreme parmesan

Atlantic Salmon nut crusted honey truffle

New York Steak 8 oz. grilled to your liking

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

Dessert

Coffee/Tea

Prices subject to change without notice

Dinner Menu

Appetizers

Oysters Rockefeller seasoned spinach and hollandaise	22
Coconut Shrimp coconut tempura battered, a sweet spicy sauce	22
Beef carpaccio shaved tenderloin, extra virgin olive oil	17
Crab cakes dungeness crab served with remoulade	18
Escargots parmesan, mushrooms, fresh herbs	12
Calamari homemade tzatziki sauce	13
Smoked Salmon red onions, capers, gherkins	16
Jumbo shrimp Cocktail traditional cocktail sauce	20
Baked Canadian brie phyllo pastry, seasonal berry compote	15
Rib Starter honey glazed	17

Soups

Baked Swiss onion soup crouton and gruyere cheese	9
soup of the day chefs selection	7

Salads

Caesar salad croutons, bacon and parmesan	9
House green salad reduced balsamic, extra virgin olive oil	8
Macedonian Salad tomato, kalamata olive, cucumber, feta cheese with a red wine vinaigrette	10

Pasta

Fettuccelli ontario wild mushrooms, basil, velvety cream sauce	19
Linguine pescatore scallops, jumbo shrimp pesto sauce	27
Gnocchi a la vodka with bacon sauce rose	20

Seafood

Atlantic Salmon nut crusted with truffle honey	25
Fresh fish feature ask your server.	market
lobster two 5oz. Caribbean rock lobster tail clarified garlic butter	44
Dover sole prepared a la plancha, amandine or meuniere	50

OBH's premium Steaks

our steaks are cut in house from hand selected certified Angus Beef dry aged for minimum of 28 days

prime rib of beef	10oz. 28	14oz 38
New York strip	8oz. 30	12oz 39
Filet mignon	8oz. 37	12oz. 47
Ribeye	12oz. 33	16oz. 43

Obh's flambé filet mignon seared filet mignon served with brandy peppercorn sauce, prepared tableside	8oz. 40	12oz. 50
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House specialties

Chicken Supreme sweet and spicy glaze	24
Chicken Parmesan tomato and parmesan cheese	26
Pork Chop grainy mustard crusted served with a sweet zabaglione	27
Rack of Australian lamb mint demi	50
Veal Chop roaring forties bleu, double smoked bacon, caramelized onions	38
Pork Baby Back Ribs honey garlic full rack	35
Steak Neptune 8oz. New York Steak served with Dungeness crab, asparagus and béarnaise	39

Combinations

Steak and Shrimp NY Steak with grilled jumbo shrimp	38
Beef and Ribs beef tenderloin bacon wrapped, honey glazed half rack of baby back ribs	38
Beef and Chicken beef tenderloin with chicken breast, red wine demi	35
Ribs and Chicken honey glazed half rack ribs with chicken breast	33
Surf N Turf beef tenderloin bacon wrapped and a broiled rock lobster tail	50
Steak and Crab NY Steak and broiled Alaskan King Crab Legs	48
Chicken and Shrimp sweet and spicy served over rice	29
lobster and Shrimp garlic butter served over rice	43
Mixed Grill 6oz beef tenderloin bacon wrapped, breast of chicken and half rack ribs	44

Dinner for Two

Chateaubriand 18 oz. center cut tenderloin, béarnaise sauce	84
Barber seafood Platter four shrimp, two lobster, half a pound crab legs, calamari	110
Surf N turf platter two Beef Tenderloin bacon wrapped, two lobster tails half pound of crab legs	120

Accompaniments

Sautéed wild mushrooms	8
Vodka Tempura Onion Rings	6
Sautéed Spinach	6
Frites	6

Limited Dinner Menu Options

Selection I **\$39.95 per person**

First Course

Soup prepared daily

Caesar salad traditionally prepared

Mixed Greens tossed with balsamic vinaigrette

Main Course

chicken supreme of chicken, Ontario mushroom cream sauce

Seared cold water **Salmon** nut crusted honey truffle

Vegetarian medley of vegetables on top of rice pilaf

Dessert

Coffee/Tea

Selection II **\$49.95 per person**

Starter

Chefs Soup Chef's creation

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Mixed Green Salad tossed with our own herb balsamic vinaigrette

Caesar Salad traditional prepared.

Main Course

Seared fresh **Salmon** nut crusted honey truffel

New York Steak. served with a red demi

chicken supreme of chicken, Ontario mushroom cream sauce

Vegetarian medley of vegetables on top of rice pilaf

Dessert

Coffee/Tea

Prices subject to change without notice

Selection III \$54.95 per person

Starter choice of

Soup of the day

Calamari homemade tzatziki sauce

Rib Starter honey glazed

Salad choice of

Mixed Green Salad tossed with our own herb balsamic vinaigrette

Caesar Salad traditional prepared.

Entrée choice of

Breast of Chicken & Beef Sirloin Combo red wine demi

Chicken Parmesan tomato and parmesan cheese

8oz. New York Steak. served with a red demi

Salmon nut crusted honey truffle

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Dessert

Coffee/Tea

Selection IV \$59.95 per person

Starter

Chefs Soup of the day

Crab Cakes Dungeness crab served with a calypso sauce

Baked Brie Cheese wrapped with philo pastry served with seasonal berry compote

Salad Course

Mixed Green Salad tossed with our own herb balsamic vinaigrette

Caesar Salad traditional prepared.

Main Course

Fresh fish of the day

Ribeye Steak 12 oz. served with a red demi

Pork chop, mustard sabayon

Steak and Shrimp NY Steak with grilled jumbo shrimp

Dessert

Coffee/Tea

We can also create a customized menu to fit your needs.

Prices subject to change without notice

Additions

Canapés and Hors D'oeuvres \$25 per doz. or \$6 per person (3pieces each)

Cold

Smoked Salmon Pumper nickel
Caprese on toast
Bruschetta With fresh tomato and basil
Chilled Shrimp Traditional cocktail sauce

Hot

Spanikopita Phyllo pastry filled with spinach feta cheese
Sausage Rolls Kitchener County
Quiche Swiss cheese and onion
Monsoon Rolls Thai spiced spring rolls
Beef Satays Red wine jus
Chicken Satays Lemon sauce

Late Night Tables

Fruit platters	\$8 per person
Assorted sweet table (fruit and Pastries)	\$10 per person
Buns and Cold Cuts Meats	\$10 per person
Cheese and Cracker platters	\$12 per person

We can also create a customized menu to fit your needs.

Prices subject to change without notice

Capacities

- William Barber House can accommodate from 20 to 150 private seated event
- Use of our property is subject to a rental fee plus a minimum spend requirement for food and beverage
- If the minimum spend requirement is not met, the difference will appear as an additional room rental fee on the final bill
- All minimums are exclusive of taxes and gratuity

Complimentary service

- Service staff
- All standard White or Ivory cotton linens (table clothes and napkins)
- All existing tables and chairs
- Standard table flatware and glassware

Beverage Costs

- All beverage is based on a per person basis or upon consumption per drink – alcoholic and non-alcoholic
- Customized bar offerings can be tailored with your event coordinator to manage your bar costs and consumption

Wine Selections

- If a consumption bar is chosen wines will be charged based on bottles consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations we cannot permit our guests to bring in their own wine or alcohol
- We are not able to order wines that are not part of our current selection

Menu Selection

- All menus must be pre-set
- Menus are based upon our current seasonal selections
- You are able to interchange items between menus, prices will be adjusted based upon your final selections
- The only outside food item permitted with us is your celebratory cake/cupcakes
- Any other outside food is subject to management approval - a service fee may apply

Decorations

- All must be approved by the Old Barber House
- No confetti and pyrotechnics

Onsite contact

- The floor manager will be your direct onsite contact on the day of your event

Suppliers & Details

- If floral arrangements are desired we can refer you to our preferred supplier or you may use your own supplier
- We are happy to provide referrals for entertainment, decor, photography and more
- If designated seating is required, kindly supply your own place cards and/or floor plan
Venue service staff can be contracted to assist with set up details, subject to a fee

Deliveries

- Deliveries must be reserved only through your Event Coordinator
- All weekend and after hour deliveries are subject to a fee and require reservations (this can be added to your final invoice once determined)
- Please provide names and times of your deliveries to the coordinator to make appropriate arrangements well in advance of your event
- Please note access may be denied if appropriate arrangements are not made

Guaranteed Guest Counts

- The guaranteed number of guests attending the function is required five (5) business days in advance of the function
- Please note: unless your coordinator is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

Deposit

- An initial deposit of \$500.00 is required to secure the date and space, along with the signed contract.
- Deposits can be made by cash, certified cheque or credit card

Payment

- The balance must be paid in accordance with your deposit schedule (outlined in your contract), all estimated charges must be paid in advance of your event to gain access to the venue

Cancellation

- The contract may be terminated with formal written notice from one party to the other within 7 days of signing. A \$250 administration fee + applicable taxes will be deducted from your deposit. All deposits and payments are **non-refundable** if notice of cancellation is received after the 7 day period.

Contact

For more information, or to book your next event, contact us by telephone or email

Telephone: 905-858-7570

e-mail: oldbarberhouse@yahoo.com

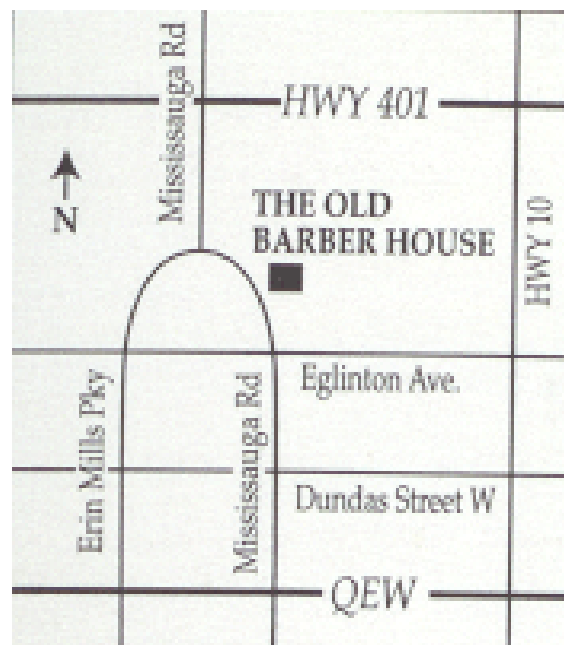
web: www.oldbarberhouse.com

Old Barber House

5155 Mississauga Road,

Mississauga, Ontario

Canada L5M 2L9



Dear Valued Customer:

Thank you for your interest in planning an event at the Old Barber House.

If you have visited us in the past, we would like to thank you for your patronage. Your business is very important to us.

Should you have any special needs or requests regarding our menus, please do not hesitate to give us a call. Together, we can personalize your menu choices to meet your needs.

Thank you again for your interest. It will be our pleasure to have the opportunity to host your next event

Sincerely,

Victor Petrovski